

# HENDRY



Est. 1939

PROUDLY CELEBRATING MORE THAN EIGHT DECADES OF FAMILY WINEGROWING

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HENDRY VINEYARD  
NAPA VALLEY  
2022 BLOCK 28 ZINFANDEL

**VINEYARD** Hendry Block 28 is located on bench lands west of the town of Napa. This 4.17-acre block is 160 feet above sea level and has thin, stony soils. Morning fog and strong afternoon breezes from San Pablo Bay moderate the maritime climate. The vines were planted in 1998 using St. George roots and grafted with budwood selected from an old-vine Zinfandel vineyard on Mt. Veeder called the Brandlin Vineyard. The vines are spaced 6.9' x 5', cordon-trained and spur-pruned. A vertical trellis system supports the cordon and the canopy.

Mt. Veeder's Brandlin Ranch was planted in 1926 with a Zinfandel which produces complex, intense fruit. The character of this mountain fruit was very interesting to George. In the early days of winemaking at Hendry, he made an arrangement with the vineyard's owner to tend the vines in exchange for the fruit. When the vineyard was sold, George was able to obtain budwood from the gnarled old vines, which he then grafted onto rootstock in Block 28, where we've grown it ever since. The character of the fruit remains distinct from our other Zinfandel and Primitivo cultivars.

**VINTAGE** In 2022, bud break in Block 28 occurred March 30th. Bloom was May 20th. Harvest was on September 10th, with a yield of 2.81 tons per acre. Bloom-to-harvest period was 113 days.

**WINEMAKING** The alcoholic fermentation was completed in approximately one week in closed fermentation tanks. The wine was then pressed and put into barrels for malolactic fermentation. Aging was fifteen months in French oak barrels, approximately 65% - 75% of which are new each year.

**NOTES** Deep ruby color. Initial aromas include baked cherries, cocoa, spice and cedar. Medium-to-full-bodied. Good palate coverage, moderate acidity. On the palate, dark chocolate and dried cherries, with a long, warm finish that includes bitters, orange peel, toast and black tea, reminding us of a smoked Old Fashioned. Easy drinking. The flavor balance invites pairing with barbecued burnt ends, grilled meats and veggies with a Mediterranean herbal component, or a sausage and mushroom pizza. Drink now through 2036.

Alcohol: 15.6%

Cases: 1,200